

La Porchetta

Antipasti

Garlic Pizza Bread £4.25 (v)
Garlic, tomato and oregano

Focaccia al Pesto £4.50 (v) (n)
Pizza bread topped with pesto sauce

Mixed Olives £3.25 (v)
Olives marinated with garlic and olive oil

Pane Della Casa £1.50 (v)
Home baked Italian bread

Bruschetta di Montagna £5.95 (v)
Grilled goats cheese, roasted peppers, and olive oil on toasted home made bread

Bruschetta Tradizionale £4.95 (v)
Tomato, basil, garlic and olive oil on toasted home made bread

Antipasto La Porchetta £12.95
Ideal for sharing, a selection of Italian cured meats, buffalo mozzarella from Campania, marinated olives, mixed roasted vegetables and mushrooms in olive oil, served with home made bread

Mozzarelline Fritte £5.50 (n)
Deep fried baby Mozzarella in breadcrumbs, served with a pesto mayonnaise

Antipasto Misto £6.95
A selection of Italian cured meats, bocconcini and mixed olives served with home made bread

Antipasto Vegetariano £6.95 (v)
Mixed roasted vegetables in olive oil served with home made bread

Minestrone £4.50 (v)
Fresh home made mixed vegetable soup

Funghi Ripieni £5.25 (v)
Stuffed mushrooms in tomato sauce topped with parmesan

Cozze alla Provinciale £7.95
Mussels in tomato, garlic and white wine sauce with parsley

Coppa Gamberetti £5.95
Prawns in a home made marie rose sauce served on a bed of lettuce

Avocado con Gamberetti £6.50
Avocado with prawn salad

Calamari Fritti £6.95
Deep fried calamari

Bianchetti Fritti £5.95
Deep fried whitebait

Prosciutto e Bufala £6.95
Parma ham and fresh buffalo mozzarella from Campania

Mozzarella in Carrozza £5.95 (v)
Mozzarella cheese covered in breadcrumbs with tomato sauce

Insalata

Insalata Caprese £5.25 (v)
Mozzarella, tomato and basil

Insalata Pomodoro e Cipolla £3.25 (v)
Tomato and onion salad

Chicken Caesar Salad £9.95
Romain lettuce tossed with chicken, garlic croutons and parmesan shavings in a caesar dressing

Insalata Tricolore £6.25 (v)
Mozzarella, tomato, avocado, basil and olive oil

Insalata Tiziana £7.25 (v)
Mixed salad with mozzarella, olives and avocado

Rucola e Parmigiano £5.50 (v)
Rocket and parmesan salad

Insalata Mediterranea £7.25 (v) (n)
Rocket, pesto, mozzarella, sundried tomatoes, olives and oregano

Insalata di Tonno £6.50
Tuna fish salad

Insalata al Salmone Affumicato £6.95
Smoked salmon salad

Pizze

Margherita £6.50 (v)
Tomato sauce and mozzarella

Americana £8.50
Tomato sauce, mozzarella, salami, red peppers and chilli

Porchetta £9.25
Tomato sauce, mozzarella, fresh Italian sausage, Italian minced pork and ham

Prosciutto £8.95
Tomato sauce, mozzarella and Parma ham

Quattro Stagioni £9.25
Tomato sauce, mozzarella, ham, salami, mushrooms and black olives

Funghi £7.50 (v)
Tomato sauce, mozzarella and mushrooms

Quattro Formaggi £8.95 (v)
Tomato sauce and four types of Italian cheese

Vegetariana £8.50 (v)
Tomato sauce, mozzarella and mixed vegetables

Ananas £8.45
Tomato sauce, mozzarella, ham and pineapple

Etna £8.75
Tomato sauce, mozzarella, salami and egg

Primavera £9.50 (v)
Tomato sauce, mozzarella, goats cheese, sweetcorn, cherry tomatoes, rocket and parmesan

Bufala £10.95
Margherita with pieces of fresh buffalo mozzarella, cherry tomatoes, Parma ham, and rocket

Pollo £8.95
Tomato sauce, mozzarella, chicken, mushroom, peppers and red onion

Paesana £8.95
Tomato sauce, mozzarella, broccoli and fresh Italian sausage

Napoletana £8.50
Tomato sauce, mozzarella, anchovies, capers, black olives and garlic

Frutti di Mare £9.95
Tomato sauce, mixed seafood, garlic and olives (No cheese)

Gorgonzola £8.95 (v)
Tomato sauce, Gorgonzola and pears

Diavola £8.25
Tomato sauce, mozzarella and salami

Principessa £8.25
Tomato sauce, mozzarella, ham and mushrooms

Nettuno £8.25
Tomato sauce, tuna, black olives, onions and garlic

Ciao £9.25
Tomato sauce, mozzarella, chicken, chorizo and cherry tomatoes

Bruschetta £7.50 (v)
Mozzarella topped with diced fresh tomatoes, garlic, basil and olive oil

Messicana £8.75
Tomato sauce, mozzarella, fresh Italian sausage and chilli

Fiorentina £8.50 (v)
Tomato sauce, mozzarella, spinach, egg and garlic

Ortolana £9.50 (v)
Mozzarella, grilled vegetables, pesto, sundried tomatoes, artichokes, black olives and oregano (No tomato sauce)

Cajun £8.95
Tomato sauce, mozzarella, sweetcorn, and chicken in cajun spice

Deliziosa £8.95 (v)
Tomato sauce, mozzarella, goats cheese, red peppers and black olives

Rucola £9.50
Mozzarella, rocket and Parma ham (No tomato sauce)

Boscaiola £9.95
Tomato sauce, mozzarella, Italian minced pork, chilli, Porcini and button mushrooms

Fantasia £8.95
Tomato sauce, mozzarella, salami, mushrooms and artichokes

Capricciosa £8.95
Tomato sauce, mozzarella, ham, artichokes and egg

Calzone £8.95
Folded pizza with mozzarella, salami, mushrooms and ham, served with tomato sauce

Calzone Verde £8.95 (v) (n)
Folded pizza with tomato sauce, mozzarella, artichoke, aubergine and courgettes, served with pesto sauce

Calzone Pollo £8.95 (n)
Folded pizza with pesto sauce, mozzarella, chicken, mushroom, and black olives

Carne e Pesce

Milanese £12.95
Breast of chicken in breadcrumbs served with spaghetti bolognese or pomodoro

Sirloin Steak £13.95
Pan fried sirloin steak served with french fries

Calamari Fritti £10.95
Deep fried calamari

Salmone Fillet £11.95 (n)
Fresh salmon fillet served with saute potatoes, and a pesto sauce

Stinco di Porco £13.95
Shin of pork with garlic, onions, Porcini mushrooms and white wine served with rice (Please allow 20 minutes cooking time)

Contorni

Insalata Mista £3.25 (v)
Mixed salad

Broccoli £3.00 (v)
Cooked with olive oil and garlic

Funghi £3.00 (v)
Sautéed mushrooms

Zucchine £3.00 (v)
Courgettes fried in a light batter

French Fries £3.00 (v)
French fried potatoes

Saute Potatoes £3.00 (v)
Pan fried potatoes with rosemary

Our tomato sauce is made daily in the traditional way using plump and juicy Italian tomatoes, onions, garlic, olive oil and basil

(n) Contains nuts or nut oils. Although dishes without this symbol are made without nuts, it is possible that traces of nuts may still be found in them.

(v) - suitable for vegetarians

An optional 10% service charge will be added to your bill

Additional ingredients or toppings will incur a charge as detailed below

Meat/Fish/Cheese £1.50

Vegetable £1.00

Premium Meat/Cheese £2.00

Pasta

Lasagna della Casa £8.50
Layers of pasta with lean minced beef in a tomato sauce, bechamel and parmesan cheese

Melanzane alla Parmigiana £8.25 (v)
Aubergines with tomato sauce topped with mozzarella and parmesan cheese baked in the oven

Tortelloni Ricotta e Spinaci £8.95 (v)
Pasta parcels filled with ricotta cheese and spinach. Served with sage and butter or a tomato sauce.

Penne Arrabbiata £7.25 (v)
Tomato sauce with chilli and garlic

Penne all' Amatriciana £7.95
Tomato sauce with onions, bacon, chilli and garlic

Penne alla Siciliana £8.25 (v)
Tomato sauce, garlic, aubergines, onions, chilli and a touch of cream

Spaghetti al Pomodoro £6.95 (v)
Tomato sauce with basil

Spaghetti Bolognese £7.95
Lean minced beef in a tomato sauce

Spaghetti Gigi £10.95
Peeled tiger prawns, cherry tomatoes, garlic, chilli and white wine served on a bed of rocket leaves

Spaghetti Marinara £9.95
Mixed seafood, garlic and white wine in a tomato sauce

Tagliatelle alla Carbonara £7.95
Cream sauce with bacon, egg and parmesan cheese

Tagliatelle al Salmone £8.75
Salmon and cream sauce

Tagliatelle Boscaiola £9.50
Italian minced pork, Porcini mushrooms, white wine, chilli, garlic and a touch of cream

Gnocchi al Gorgonzola £8.50 (v)
Dumplings with a Gorgonzola and cream sauce

Gnocchi alla Romana £8.40 (v)
Dumplings with cream, tomato sauce and mushrooms

Fusilli alla Campagnola £8.95
Fresh Italian sausage, broccoli, garlic, olive oil and chilli

Fusilli Aglio e Olio £7.25 (v)
A simple classic, with olive oil and garlic

Fusilli al Pesto £7.25 (v) (n)
Basil, garlic, pine nuts, parmesan and olive oil sauce

Fusilli al Tonno £8.25
Tuna with black olives and garlic in a tomato sauce

Rigatoni Regina £8.50
Ham and mushrooms, in a cream and white wine sauce

Rigatoni Puttanesca £8.25
Tomato sauce with anchovies, capers, olives, oregano, garlic, chilli and white wine

Rigatoni Pollo e Spinaci £8.95
Chicken breast pieces with spinach in a cream sauce

Linguine Polpette £9.50
Hand rolled beef meatballs, with chilli, parmesan, garlic and onion in a tomato sauce

Linguine Vongole £9.25
Clams, white wine, cherry tomatoes, garlic and parsley

Linguine Mare e Monti £10.95
Peeled tiger prawns, chorizo, parsley, cherry tomatoes, white wine and a touch of tomato sauce

Risotto ai Porcini £9.25 (v)
Italian rice with Porcini and button mushrooms, onions and a touch of cream

Risotto Marinara £9.95
Italian rice with mixed seafood, tomato, garlic and white wine

**Gluten free pasta is available upon request (please allow 20 minutes cooking time)
We are happy to combine any of our types of pasta with any of our sauces, please ask your server**

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White Wine

Vino della Casa - Bianco "House white wine"	£3.25 / £3.95 / £8.00 / £14.50 125ml 175ml Half Litre Litre
Sauvignon Blanc, Pico Alto - Chile "A crisp, delicate, gooseberry style Sauvignon Blanc."	£14.95
Trebbiano d'Abruzzo, Linteo - Italy "Light, dry and crisp with refreshing apple and white melon. Balanced and elegant."	£13.95
Pinot Grigio, Trulli - Lombardia Italy "Flowery young aroma with a hint of spice. Dry and crisp with good fruit."	£3.50 / £4.25 / £15.95 125ml 175ml
Frascati Superiore, Colle Papa - Lazio Italy "Elegantly balanced flavours of peaches and almonds, dry and crisp with a long fruity finish."	£14.95
Gavi DOCG Tenimenti Ca'Bianca - Piemonte Italy "Pale gold with green hints, fine bouquet of white flowers, apple and vanilla. Dry with light spicy notes."	£18.95

Red Wine

Vino della Casa - Rosso "House red wine"	£3.25 / £3.95 / £8.00 / £14.50 125ml 175ml Half Litre Litre
Cabernet Sauvignon, Santa Serena - Chile "Aromas of blackcurrant and a soft spicy note, with a smooth finish."	£14.95
Montepulciano d'Abruzzo, Linteo - Italy "Ripe forest fruit notes with hints of blackberries. Round and medium bodied."	£3.50 / £4.25 / £15.95 125ml 175ml
Rioja, Gran Espiral - Spain "Fruit driven Rioja with notes of cherry, structured with firm tannins and well-integrated vanilla oak."	£16.95
Malbec, Trivento Reserve - Argentina "This reserve Malbec is soft, silky and voluptuous. Ripe, rich fruit combine with silky tannins."	£19.95
Chianti, Conti Serristori Machiavelli Estate - Tuscany Italy "Hints of raspberries, strawberries and violets, with a pleasantly lingering finish of blackberries."	£17.95
Barolo DOCG Calissano - Piemonte Italy "Rich in fruit with hints of vanilla. Full bodied, an intense wine with lots of interest."	£29.95

Rosé Wine

Santa Serena Rosé - Chile "Crunchy red berry fruit character on the nose and palate, an off-dry style which is very refreshing."	£14.95
Pinot Grigio Blush Sartori - Veneto Italy "Crisp, clean summer fruit flavours, perfect for summer drinking"	£3.50 / £4.25 / £15.95 125ml 175ml

Sparkling Wine

Disaronno Mimosa "Amaretto Disaronno, Orange juice and Prosecco cocktail"	£5.95 Flute
Bellini "Peach flavoured Prosecco cocktail"	£5.95 Flute
Prosecco di Valdobbiadene, Maschio - Italy "Classy and refined with soft bubbles and fruity flavours. Silver Medal winner - IWC 2009"	£5.50 / £24.95 Flute
Lanson Black Label NV, Champagne - France "The classic Champagne for every occasion."	£29.95

All bottles of wine are 750ml unless otherwise stated

Beer

Moretti Draught	£3.00 Half Pint	£4.50 Pint
Peroni Nastro Azzurro		£3.95 330ml
Corona		£3.75 330ml
Erdinger Weissbeer		£4.50 500ml

Spirits

Smirnoff Vodka	£2.95
Gordons Gin	£2.95
Bells Whisky	£2.95
Bacardi Rum	£2.95
Jack Daniels	£3.10
Three Barrels VSOP	£3.10
Malibu	£2.95
Baileys - 50ml	£3.95
Campari - 50ml	£3.50
Amaro Montenegro / Averna	£3.10
Limoncello	£2.95
Grappa	£3.10
Sambuca	£2.95
Amaretto Disaronno	£2.95
Mixers served with spirits	£1.00

All spirits, unless otherwise stated, are served in measures of 25ml or multiples thereof.

Soft Drinks

San Pellegrino Sparkling Mineral Water	£2.20 500ml
Aqua Panna Still Mineral Water	£2.20 500ml
Pepsi, Diet Pepsi, Tango Orange, Lemonade	£1.95
Orange, Apple, Pineapple, Cranberry Juice	£1.95

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